



700

MODULAR

SERIES



The Art of Culinary Technology

OUR STORY

About Prenox "Eating is really one of your indoor sports. You play three times a day, and it's well worth while to make the game as pleasant as possible" Dorothy Draper Born out of a desire to bring locally manufactured South African equipment in line with European quality and standards, Prenox was founded in 1996. Under the guidance of a metallurgical engineer who had spent many years involved in the catering industry, in 2005 Prenox then identified yet another unique marketing opportunity - to develop a range of integrated products that would empower consumers to "design their own kitchen", a kitchen specific to their needs. Based on market experience, combined with tried and tested technology, the Prenox team developed the first ever South African Modular Range - The Prenox Modular 700 Series (MI 700). Adaptable and flexible, the range continues to remain unique to Prenox, with ongoing evolution and innovations. Adhering to stringent quality controls and rigorous testing for efficiency and ergonomic functionality, we are proud to advise that all Prenox products are manufactured locally; and every Prenox Approved Dealer nationwide has access to superior after-sales service and backup. This is all in line with our promise to customers: to provide affordable products that simultaneously lead the way in reliability and quality.

The Prenox Guarantee

All equipment has a 6-month guarantee on factory faults and workmanship.

All equipment has a 6-month guarantee on electrical and gas components.

Faulty parts would need to be returned to Prenox.

The guarantee expressly excludes misuse, neglect, incorrect installation or any fault caused by any other party other than a Prenox recognised service agent.

Goods are only guaranteed once paid for in full.

Modular Range:

The extensive range of Modular equipment will allow you to design and build your own kitchen to suit your needs, using any of the below mentioned units:

Electric Boiling Tops	Char Griller Tops	Refrigerator Bases
Gas Boiling Tops	Three Plate Cooking Tops	Sink Tops
Chip Dumps	Solid Top Plate with Wok	Work Tops
Chip Scuttles	Bain Marie Tops	Open Base Cupboards
Ceran Tops	Tilting Pans	Stands with Shelves
Griddle Tops	Oven Bases	
Induction Tops		

PRENOX ELECTRIC BOILING TOP

Electric Boiling Tops (also known as a stove or hob) supply direct heat when cooking.

The Prenox Electric Boiling Tops are designed so that the heat can be changed and controlled with ease.



SPECIFICATIONS

Electric Boiling Top is available in 2 Plate, 4 Plate and 6 Plate configurations.

The Ø225 mm round hot plates are regulated by means of 6-setting switches.

Manufactured from 430 stainless steel with a 2 mm thick working surface.

6 mm Thick steel plate under the cooking surface to support heavy pots.

Stainless steel recessed control panel to prevent accidental adjustment of the controls.

High splash guard with rounded corners.

Tops can be fitted on any base and in any combination.

Base stands have aluminium height-adjustable feet.



	POWER	DIMENSIONS IN MM		
		W	D	H
2 Plate 400 mm	220 V Single Phase Plus Neutral 4 kW, 2 kW Per Plate	400	700	300
4 Plate 800 mm	380 V 3 Phase Plus Neutral 8 kW, 2 kW Per Plate	800	700	300
6 Plate 1200 mm	380 V 3 Phase Plus Neutral 12 kW, 2 kW Per Plate	1200	700	300

SPECIFICATIONS

Gas Boiling Top is available in 2 Burner, 4 Burner and 6 Burner configurations.

Powerful burners with stainless steel grilles.

All models have flame failure safety.

Hi-Lo gas valves, with safety cut-out, control each of the burners.

Stainless steel recessed control panel prevents accidental adjustment of the controls.

High splash guard with rounded corners.

Tops can be fitted on any base and in any combination.

Base stands have aluminium height-adjustable feet.

PRENOX GAS BOILING TOP

Prenox Gas Boiling Tops are gas stoves with open burners. These tops supply direct heat when cooking so users can change and control the heat as required.



	POWER	DIMENSIONS IN MM		
		W	D	H
2 Gas Burner 400 mm	LPG 5 kWh Per Burner Ignitor: Battery	400	700	300
4 Gas Burner 800 mm	LPG 5 kWh Per Burner Ignitor: Battery	800	700	300
6 Gas Burner 1200 mm	LPG 5 kWh Per Burner Ignitor: Battery	1200	700	300



700 SERIES

PRENOX ELECTRIC CERAN BOILING TOP

Stoves with glass-ceramic cooking surfaces, are referred to as Electric Ceran Boiling Tops. Direct heat is provided when cooking. Heat can be easily changed and managed on the Prenox Ceran Boiling Top.



SPECIFICATIONS

Electric Ceran Boiling Top is available in 2 and 4 independently controlled infrared zones.

The top consists of a continuous plate made of Ceran and is developed for the highest strain.

Ceran allows for instant heat and instant cooling saving energy and time.

Smooth, easy to clean surface.

Heat is regulated by means of a 6-setting energy regulator.

Stainless steel recessed control panel prevents accidental adjustment of the controls.

High splash guard with rounded corners.

Tops can be fitted on any base and in any combination.

Base stands have aluminium height-adjustable feet.



	POWER	DIMENSIONS IN MM		
		W	D	H
2 Zones 400 mm	220 V Single Phase 3.4 kW, 16 Amps 1 x 165 mm Heating Element 1 x 230 mm Heating Element	400	700	300
4 Zones 800 mm	220 V Single Phase 6.8 kW, 32 Amps 2 x 165 mm Heating Element 2 x 230 mm Heating Element	800	700	300

SPECIFICATIONS

Three separate flat hot plates made of 15 mm mild steel.

Separate heat control for each plate.

Gas unit: controlled by a Hi-Lo gas control valve with safety cut-out.

Flame failure safety device secures all gas units.

Electrical unit: Thermostatically controlled with safety cut-out.

Stainless steel recessed control panel prevents accidental adjustment of the controls.

High splash guard with rounded corners.

Tops can be fitted on any base and in any combination.

Base stands have aluminium height-adjustable feet.

PRENOX THREE PLATE COOKING TOP

The Prenox Electric and Gas Three Plate Cooking Tops' surface is made from a thick plate of mild steel that provides indirect heat when cooking. This allows for even, consistent and less intense heat which is ideal for foods that require long, slow cooking. For this reason, it does not allow for quick adjustment of temperature.



	POWER	DIMENSIONS IN MM		
		W	D	H
Gas 800 mm	LPG 5 kWh Per Burner. 18000 BTU Ignitor: Battery 3 Burners	800	700	300
Electric 800 mm	380 V 3 Phase Plus Neutral 9 kW, 40 Amps 14 Amps Per Phase	800	700	300

700 SERIES

PRENOX GRIDDLE TOP SMOOTH

A Griddle or Flat Griller has a heat source located beneath a thick plate of mild steel.

Food is cooked directly on this surface. A griddle is ideal for cooking eggs, bacon, pancakes, omelettes – in fact anything you can cook in a pan, cooks better with a Prenox Griddle.



SPECIFICATIONS

16 mm Smooth steel plate ensures longlasting, uniform heat distribution and short heating up times.

Smooth plate is easy to clean and fulfills hygiene standards.

Separate cooking zones.

3 Litre removable fat collecting drawer.

Gas unit: controlled by a Hi-Lo gas control valve with safety cut-out.

Flame failure safety device secures all gas units.

Electrical Unit: Thermostatically controlled with safety cut-out.

Stainless steel recessed control panel prevents accidental adjustment of the controls.

High splash guard on three sides.

Tops can be fitted on any base and in any combination.

Base stands have aluminium height-adjustable feet.



POWER	CAPACITY	DIMENSIONS IN MM		
		W	D	H
Gas Griddle 400 mm LPG 2 Burners Each 3 kWh Per Burner Ignitor: Battery	Grill Area: 360 x 500	400	700	300
Gas Griddle 800 mm LPG 4 Burners Each 3 kWh Per Burner Ignitor: Battery	Grill Area: 760 x 500	800	700	300
Electric Griddle 400 mm 220 V Single Phase Plus Neutral 3 kW, 15 Amps	Grill Area: 360 x 500	400	700	300
Electric Griddle 800 mm 380 V 3 Phase Plus Neutral 6 kW, 30 Amps 15 Amps Per Phase	Grill Area: 760 x 500	800	700	300

SPECIFICATIONS

The Char Grill grid is made of cast iron with a special shape to allow for drainage of fat thus ensuring less fatty food.

Easy to clean and fulfills hygiene standards.

Gas unit: controlled by a Hi-Lo gas control valve with safety cut-out.

Flame failure safety device secures all gas units.

Stainless steel recessed control panel prevents accidental adjustment of the controls.

High splash guard on three sides.

Tops can be fitted on any base and in any combination.

Base stands have aluminium height-adjustable feet.

PRENOX GAS CHAR GRILL TOP

The Prenox Char Griller has a heat source located beneath a thick cast iron grill. Food is cooked directly on this surface. It is ideal for grilling meat, fish and chicken, giving the food a unique and appealing pattern.



POWER	CAPACITY	DIMENSIONS IN MM		
		W	D	H
Gas Char Grill 400 mm LPG 2 Gas Burners Each 3 kWh Per Burner Ignitor: Battery	Grill Area: 310 x 500	400	700	300
Gas Char Grill 800 mm LPG 4 Burners Each 3 kWh Per Burner Ignitor: Battery	Grill Area: 760 x 500	800	700	300

700 SERIES

PRENOX GAS SOLID TOP (WITH CENTRE PLATE)

The Gas Solid Top provides areas of different heat for different cooking requirements.

The removable centre piece provides heat of over 500 °C. The removable centre piece is ideal for inserting a wok for stir frying, deep frying and frying whole fish.



SPECIFICATIONS

The solid top plate is made of 20 mm steel and provides areas of different heat.

The removable centre plate provides heat of over 500°C, with heat decreasing toward the perimeter for different cooking requirements – from rapid boiling to gentle simmering.

Gas unit: controlled by a Hi-Lo gas control valve with safety cut-out.

Flame failure safety device secures all gas units.

Stainless steel recessed control panel prevents accidental adjustment of the controls.

High splash guard on three sides.

Tops can be fitted on any base and in any combination.

Base stands have aluminium height-adjustable feet.



POWER	CAPACITY	DIMENSIONS IN MM		
		W	D	H
Gas Solid Top 800 mm LPG Centre Circular Burner 17 kWh Centre Burner Wok Centre Plate to 500°C	Solid Top: 750 x 500	800	700	300

SPECIFICATIONS

Rounded stainless steel well with 10 mm steel bottom plate for better heat distribution.

The pan is fitted electronically by means of a switch.

The tilting axis is strategically placed for ease of cleaning.

Heating is by means of an element that is in direct contact with the stainless steel base of the pan.

Thermostatically controlled heat regulator that can be regulated between 50 °C – 300°C.

Stainless steel recessed control panel prevents accidental adjustment of the controls.

PRENOX TILTING PAN

Also known as a Bratt Pan, the Tilting Pan is a multi-functional unit for stewing, cooking, braising and frying. The Prenox Tilting Pan allows for bulk preparation of food.

Heating-up time is rapid and uniform with minimal temperature fluctuation when the pan is loaded with cold food.



POWER	CAPACITY	DIMENSIONS IN MM		
		W	D	H
Tilting Pan 800 mm 380 V 3 Phase Plus Neutral 7.5 kW, 35 Amps 12 Amps Per Phase	50 Litre Bin	800	700	900

700 SERIES

PRENOX DEEP FRYER TOP

Prenox Deep Fryers are ideal for frying chips, deep fried snack foods, chicken and sausages, with ease and convenience.



SPECIFICATIONS

Fryers are available in 400 mm and 800 mm. Single or double wells with rounded corners for easy cleaning.

Drainage for the oil is conveniently situated underneath the unit for easy drainage of oil.

Sloped bin/well to assist drainage.

Wide oil expansion zone to prevent spillage.

Large cold-zones to collect food debris, thereby increasing the life of the oil.

Separate heat control for each Fryer Well/Bin.

Stainless steel recessed control panel prevents accidental adjustment of the controls.

High splash guard with rounded corners.

Tops can be fitted on an open base cupboard only.

Base cupboards have aluminium height-adjustable feet.



POWER	CAPACITY	DIMENSIONS IN MM		
		W	D	H
Electric Fryer 400 mm 380 V 3 Phase Plus Neutral 12 kW, 54 Amps 18 Amps Per Phase	One Bin 12 Litres 1 Bin 300 x 370 x 265 Single Basket	400	700	300
Electric Fryer 800 mm 380 V 3 Phase Plus Neutral 24 kW, 109 Amps 36 Amps Per Phase	Two Bins 12 + 12 Litres 2 Bins 300 x 370 x 265 2 Baskets Standard Fryer	800	700	300



SPECIFICATIONS

Overhead heat lamp to keep chips and other fried foods warm and in perfect condition.

Removable, perforated oil drainage tray helps to keep chips dry, fresh and crisp.

Removable GN 1/1 chip container for ease of cleaning.

Available in electrical only. Low demand electricity consumption.

Thermostatically controlled with energy regulator.

Stainless steel recessed control panel prevents accidental adjustment of the controls.

Tops can be fitted on any base and in any combination.

Base stands have aluminium height-adjustable feet.

PRENOX CHIP DUMP TOP

The Chip Dump or Chip Scuttle is an appliance used to preserve cooked food at the ideal temperature. Lamps using thermal radiation provide heat. The Prenox Chip Dump guarantees the right heat.



POWER	CAPACITY	DIMENSIONS IN MM		
		W	D	H
Chip Dump 400 mm 220 V Single Phase 1 kW Lamp, 4.5 Amps	Single Tray	400	700	300
Chip Dump 800 mm 220 V Single Phase 2 kW Lamp, 9 Amps	Double Tray	800	700	300

700 SERIES

PRENOX BAIN MARIE TOP

A Bain Marie is the equivalent of a double boiler. One container, with food to be cooked, is placed in another large pan containing water at simmering point. The method of cooking surrounds the food with very gentle heat and is used for cooking delicate dishes like custards, sauces, soups or melting chocolate. The Prenox Bain Marie is also used to keep food warm without boiling, scorching or over-cooking.



SPECIFICATIONS

- Bain Marie interior wet-well has rounded corners for easy cleaning.
- Fits GN 1/1 stainless steel inserts with lids (full or half size).
- Built-in, safe water drainage from the front.
- Stainless steel recessed control panel to prevent accidental adjustment of the controls.
- Tops can be fitted on any base and in any combination.
- Base stands have aluminium height-adjustable feet.



POWER	CAPACITY	DIMENSIONS IN MM		
		W	D	H
Electric Bain Marie 400 mm 220 V Single Phase 2.5 kW, 12 Amps Single Element	1 Full Insert or 2 Half Inserts	400	700	300
Electric Bain Marie 800 mm 220 V Single Phase 2.5 kW, 12 Amps Single Element	1 Full Insert plus 2 Half Inserts	800	700	300
Electric Bain Marie 1200 mm 220 V Single Phase 5 kW, 12 Amps Dual Elements	2 Full Inserts plus 2 Half Inserts	1200	700	300

SPECIFICATIONS

The Oven Base can be used to support the full range of Modular 700 Series Tops.

Designed with stainless steel rounded corners for easy cleaning.

Door and handles of stainless steel.

Oven Base is available in electric and gas.

Electrical Unit: Thermostatically controlled.

The Gas Oven Base has a gas controller valve and safety cut-out device that is regulated up to 340 °C.

An Ignitor with pilot flame for lighting and safety.

Base has aluminium height-adjustable feet.

PRENOX OVEN BASE

The Prenox Electric Oven Base utilises a fan to circulate heated air in the cooking chamber. Food warms faster in a convection oven as the moving air strips away the thin layer of cold air that would otherwise surround and insulate the food. By circulating hot air over the food, convection ovens operate at a lower temperature than standard, conventional ovens and cooks food quicker. The air circulation, or convection, also aids in eliminating 'hot spots' resulting in even baking. Compared to a conventional oven, a convection oven reduces cooking temperatures by up to 25% and reduces cooking time by approximately 21%.

Heat for the Prenox Gas Oven Base is produced by burning the correct mixture of gas and air. The LP gas enters from the cylinder and is carried to the burners that are positioned beneath the base plate of the oven. Once gas is released from the burners, it mixes with the air where the mixture is ignited. Gas ovens require pre-heating to reach the predetermined temperature. Thermostatically controlled temperature makes it convenient to use.



POWER	CAPACITY	DIMENSIONS IN MM					
		EXTERNAL			INTERNAL		
		W	D	H	W	D	H
Electric Oven Base 800 mm Single Phase 2.8 kW, 26/28 Amps	4 Trays or Grids GN 1/1 530 mm	800	700	620	578	430	286
Gas Oven Base 800 mm 20,000 BTU	4 Trays or Grids 650 mm x 530 mm	800	700	620	578	620	252

700 SERIES

PRENOX SINK TOP

A sink or basin is a unit that is used for washing food or dishes. Sinks have mixers (v) that supply hot and cold water. The Prenox Sink Top includes a drain with a strainer to remove used water.



SPECIFICATIONS

Smooth surface and rounded corners make it easy to clean.

Available in single or double sinks.

Triple sink available on request.

Corner unit also available.

High splash guard with rounded corners.

Fits onto a Base unit with aluminium height-adjustable feet.



POWER	CAPACITY	DIMENSIONS IN MM		
		W	D	H
Sink Top 400 mm Single Sink Top With Mixer 400 mm	20 Litre Sink	400	700	300
Sink Top 800 mm Single Sink Top With Mixer 800 mm	40 Litre Sink	800	700	300
Sink Top 800 mm Double Sink Top With Mixer 800 mm	2 x 20 Litre Sinks	800	700	300
Sink Top 1200 mm Double Sink Top With Mixer 1200 mm 1 x 20 Litre Sink	1 x 40 Litre Sink	1200	700	300
Sink Top 1200 mm Triple Sink Top With Mixer 1200 mm	3 x 20 Litre Sinks	1200	700	300
Sink Top (Corner) Single Sink Top With Mixer	40 Litre Sink	800	800	900

SPECIFICATIONS

Work Top made of stainless steel to meet hygiene standards.

Smooth top, with rounded corners, makes it easy to clean.

High splash guard with rounded corners.

Available with or without drawers and corner unit.

Tops can be fitted on any base and in any combination.

Base stands have aluminium height-adjustable feet.

PRENOX WORK TOP

A variety of Prenox Work Tops ensure that food preparation is accomplished efficiently with maximum cleanliness.



POWER	CAPACITY	DIMENSIONS IN MM		
		W	D	H
Work Top 400 mm 400 700 300	No Drawers	400	700	300
Work Top 800 mm	No Drawers	800	700	300
Work Top 1200 mm	No Drawers	1200	700	300
Work Top 400 mm 400 mm	1 x Drawer Telescopic Sliders	400	700	300
Work Top 800 mm	2 x Drawers 400 mm Each Telescopic Sliders	800	700	300
Work Top 1200 mm	3 x Drawers 400 mm Each Telescopic Sliders	1200	700	300
Work Top (Corner)	No Drawers	800	800	900

700 SERIES

STANDARD AND BASES MODULAR 700 SERIES

PRODUCT	DESCRIPTION	DIMENSIONS IN MM	DIMENSIONS IN MM	DIMENSIONS IN MM
	Open Base Cupboard	W: 400 D: 700 H: 600	W: 800 D: 700 H: 600	W: 1200 D: 800 H: 600
	Open Base Cupboard With Doors	W: 400	W: 800	W: 1200
	Open Base Cupboard With Drawers	W: 400	W: 800	W: 1200
	Open Base Cupboard With Doors and Drawers	-	W: 800	W: 1200
	Doors for Open Base Cupboard	W: 400 D: 600	-	-
	Drawers for Open Base Cupboard Set of 2 Drawers GN 1/1	W: 400	W: 800	-
	Shelves for Open Base Cupboard	W: 400	W: 800	W: 1200
	Stand with Shelves (Can add with GN 1/1 Runners)	W: 400 D: 700 H: 600	W: 800 D: 700 H: 600	W: 1200 D: 700 H: 600
	Wall Suspended Base	W: 1600	W: 2000	W: 2400
	Island Suspended Base	W: 1600	W: 2000	W: 2400

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